

Lauverjat Sancerre “Perle Blanche” 2008



Grape variety: 100% Sauvignon Blanc

Soil: Clay, limestone

Climate: Sunny

Breeding: temperature regulated stainless steel tanks

Production: on 1.5 hectares.

Wine drinking and can age 5 years.

Tasting Notes:

Christian and Karine Lauverjat's twelve hectare vineyard in the heart of Sancerre provides the fruit for this lovely, medium lemon colored wine. On the rich, complex nose one finds leesy melon, honeysuckle, and a note of banana peel. The round palate is stony and crisp with nutty, leesy notes.

Excellent accompaniment with fish, seafood, white meat, foie gras.